



Easter

Brunch Extravaganza

Sunday, April 21, 10 a.m. to 2:30 p.m.

Carving & Made To Order Specialties

- AAA prime rib of beef with peppercorn and shallot jus
- Alberta lamb sirloin with mint and juniper jus
- Omelets made to order with selection of toppings

Crêpe & Waffle Station

- Dutch crepes with assortment of compotes and toppings
- Waffles made to order

Breakfast Selections

- Maple bacon and country pork sausages
- Classic English eggs Benedict
- Cinnamon raisin Brioche French toast

Entrées

- Roasted Chicken with mushroom, Dijon gravy
- Thai bouillabaisse
- Sea salt and thyme roasted potatoes
- Arugula pesto marinated grilled vegetables with balsamic glaze

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| Adult | \$41.95 |
| Senior | \$35.95 |
| Children 8-12 | \$20.95 |
| Children 3-7 | \$17.95 |
| Children under 3 | FREE |

Salad Bar & Starters

- Fresh artisan greens with mandarin orange, cucumber, shaved fennel and lemon vinaigrette
- Assortment of cheese & artisan bread display
- Selection of North American cold cuts
- Easter eggs
- Beet, arugula, and apple salad
- White quinoa salad, edamame beans, red onion, golden beets, cilantro, shallot and tarragon vinaigrette
- Oriental beef salad, green onion, carrots, cucumber, sesame seeds and soy vinaigrette
- Penne pasta salad, bacon crumble, broccoli and blue cheese dressing
- Pear and kale salad, heirloom tomatoes and champagne vinaigrette
- Freshly cut seasonal fruit platter
- Cold smoked salmon gravlax
- Old Bay marinated shrimps
- Snow crab legs
- P.E.I lemon, parsley marinated mussels

Dessert

- Pastry Chef's creation of house made shortbread cookies & individual pastries
- Yuzu strawberry torte, lavender citrus torte, Waldorf pudding, dessert omelette
- Wildberry crumble with crème anglaise
- Chocolate fountain with fresh seasonal fruit

